



## Hero Certified Burgers

### Hero@Home Patty Cooking Instructions



**Note:** For more information on our allergens, please visit the **Food Safety** page on our website.

**Our beef is 100% Seasoned Angus Beef, raised without hormones and without antibiotics.**



## Patty Storage Guidelines

To ensure quality, safety, and freshness of our Hero Certified Burger patties, please follow these storage protocols:

- **Freezer Storage:**  
Patties should be kept **frozen** until ready to thaw for cooking. This preserves their longevity and prevents spoilage.
  - **Refrigerator/Cooler Storage:**  
When preparing to cook, patties may be moved from the freezer to the **cooler** to thaw.  
**Important:** Once thawed, patties must be used within **72 hours (3 days)**. Do not refreeze after thawing.
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## Grill Preparation

- Preheat your grill or BBQ to **475°F (246°C)** before cooking.
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## Cooking Instructions

### 4oz Patty

- **Standard Cook:**  
Cook for **2 minutes per side** (total 4 minutes).
- **Well Done Option:**  
Cook for **2½ minutes per side** (total 5 minutes).

### 6oz Patty

- **Standard Cook:**  
Cook for **3 minutes per side** (total 6 minutes).
- **Well Done Option:**  
Cook for **3½ minutes per side** (total 7 minutes).

 **Tip:** Always cook patties from a **thawed state** for consistent results and even doneness.

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## Food Safety – Internal Temperature

- Use a **digital thermometer** to check the internal temperature of the patty.
- The internal temperature must reach **165°F** to ensure the burger is fully cooked and safe to eat.



Insert the thermometer into the center of the patty, avoiding contact with the grill surface.

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### Bun Storage & Preparation

- **Storage:**  
Buns must be kept **frozen** to maintain freshness and integrity.  
When ready to use, move buns to the **cooler/refrigerator** to thaw.  
Do not refreeze once thawed.
  - **Toasting:**  
We recommend toasting the **sesame seed bun** directly on the grill for added flavor and texture.  
Toast for approximately **15–30 seconds**, or until golden brown and slightly crisp.
  - **Important:** Once stored in the cooler, sesame seed bun must be used within 72 hours (3 days) as they are fresh.
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### Additional Notes

- Do **not** press down on patties while grilling—this releases juices and can dry out the meat.
- Maintain consistent cooking times and temperatures to deliver the premium Hero Certified quality our guests expect.